



## Top Chef Canada Dale MacKay's BBQ Pulled Pork Sandwich with Apple Horseradish Slaw & Parsley Infused Watermelon

*During the inaugural season of Food Network Canada's Top Chef Canada, Chef MacKay won the in-store **President's Choice Consumer Product Demo Challenge** and his recipe became an official President's Choice Recipe Feature.*

**Ingredients** (serves 4-6 as a main course, or 16-20 as a starter/sampler)

for BBQ Spice Mix

- 1t cinnamon, ground
- 2T cumin, ground
- 2T fennel seed, ground
- 1T black pepper
- 2T mustard seed, ground
- 2T smoked paprika
- 1.5t coffee, ground

for BBQ Pulled Pork

- 2lb pork butt, cut into 1-inch pieces
- BBQ Spice mix (above)
- 2T vegetable oil
- 2 onions, peeled and sliced
- 2 green apples, sliced
- 1/3C tomato paste
- 1/4C sherry vinegar
- 2C beer (lager)
- 2C water
- 1/3C President's Choice brand Barbeque Sauce (or other favourite brand)
- 2C chicken stock



Starter size serving of Chef Dale MacKay's Top Chef Canada challenge-winning *BBQ Pulled Pork Sandwich* with *Apple Horseradish Slaw*, *Parsley Infused Watermelon* and *Deep Fried Pickle*.

for Horseradish Slaw

- 1/2 green cabbage, julienned
- 1/2 purple cabbage, julienned
- 2/3C cider vinegar
- 1 carrot, peeled and julienned
- 1 green apple, julienned and tossed with lemon juice to prevent oxidization
- 1/2C parsley leaves, finely chopped
- 1C President's Choice brand Mayonnaise (or other favourite brand)
- 2T President's Choice brand Horseradish, prepared (or other favourite brand)
- juice of 1 lemon
- Salt

for Parsley Infused Watermelon

- 1/2 small watermelon, rind removed, seeded and cut into 1.5 inch cubes
- 1/2 bunch parsley, smashed

for Assembly

- 4-6 Kaiser buns, cut in half (or 16-20 mini buns for starter/sampler service)
- Pulled Pork
- Horseradish

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## **Methodology**

### **BBQ Spice**

1. In a bowl, mix spices together and set aside.

### **BBQ Pulled Pork**

1. Season pork with salt and BBQ Spice Mix, reserving 1-2T of Spice Mix.
2. Heat vegetable oil in a sauté pan over medium heat. Add pork, sear on all sides until golden brown. Approximately 10 minutes. Remove and set aside.
3. Add onions and apples to pan, sauté until caramelized. Add 1T of reserved BBQ Spice Mix and toast.
4. Add tomato paste, stir and cook until dark, approximately 3 minutes.
5. Deglaze pan with sherry vinegar. Add beer, water, barbeque sauce and chicken stock, bring to a boil. Adjust seasoning if necessary.
6. Place seared pork and onion mixture in the pressure cooker. Cook on high until pork is tender, approximately 40 minutes. Remove pork, set aside and skim fat from sauce.
7. Using an immersion blender, puree cooking liquid, onions and apples. Place back in pressure cooker.
8. Shred pork, removing any excess fat. Add to pressure cooker, keep on low until ready to serve.

### **Horseradish Coleslaw**

1. Place cabbage in a large bowl, season with salt and apple cider vinegar. Using hands or a wooden spoon, stir cabbage to release water content.
2. Add carrots and let stand for 5 minutes to release more of the moisture content.
3. Add apples, chopped parsley, mayonnaise, horseradish and lemon juice. Toss to incorporate, adjust seasoning if necessary. Set aside for assembly.

### **Parsley Infused Watermelon**

1. Place watermelon cubes in a rectangular deep dish casserole.
2. Cover with parsley and place in the refrigerator for approximately 24 hours.
3. Remove parsley, skewer watermelon pieces and set aside for serving.

### **Assembly**

1. Spoon approximately 1C of BBQ Pulled Pork on bottom 1/2 of Kaiser bun.
2. Place 1/2C of Horseradish Coleslaw on top. Top with bun lid.
3. Cut into quarters and place one quarter on each plate (small plate style, four pieces for meal)
4. Place Parsley Infused Watermelon on each plate and serve.

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